SAMPLE MENU:
THIS MENU OCCURRED RECENTLY. WE WRITE OUR MENU DAILY, SO IT WILL GIVE YOU AN IDEA ON WHAT FLOATS OUR BOATS IN THE MERRIJIG KITCHEN

merrijigkitchen

Mt Zero olives {marinated in citrus, garlic & rosemary} / 8

Leeks in burnt onion vinaigrette / 12

Smokey Bay oysters {South Aus} served natural with a house-made beetroot vinegar / 4.5 each

Early spring salad, featuring gooey Shaw River buffalo mozzarella, garden greens
& a fired egg / 18

Snapper & smoked eel rillette / 17

House-made duck egg pasta: labna agnolotti with brown butter & a raw pea salad / 19

Seafood bisque with Portarlington black mussel / 18

Piccolo Frito {small fry} of ling tails, flat head with mayonnaise / 18

Chicken liver parfait, house pickles & lavosh / 15

Merrijig steak tartare / 18

Seafood cassoulet featuring flathead tails, ling, black mussels, haricot beans
& smokey bacon / 38

House-made duck egg pasta: pappardelle, roast mushrooms & spring greens / 36

Beef oyster blade {pot roasted in the wood oven with onion, mustard & garlic},
potato & fennel gratin & charred globe artichokes / 38

Minute Steak: Quinlan's {of Koroit} Rump steak {served pink} with duck-fat potatoes,
an iceberg wedge & tumble of spring veg / 39

merrijig kitchen

Something Sweet…

Brown butter, apple & rhubarb tart / 16

Baked quark cheesecake, almond & honey streusel, rose
& strawberries / 16

Steamed marmalade pudding with a thyme custard / 16

Merrijig trifle with ginger & feijoa / 16

Something Cheesy…

Holy Goat, Nectar from Sutton Grange, VIC.
Made from goat & cow's milk. Matured six to eight weeks, semi-soft, sticky cheese is packed with flavour! With a hint of smoke & the irresistible taste of sweet goat's milk.

Served with lavosh, oatcakes, quince paste & nuts / 14